

# DALLAS LUNCH MENU

## HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

### Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 13.00

### Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

### Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 12.00

### Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 13.00

### Basil Drop Martini

Skyy Citrus Infused Vodka, Campari, Basil, Freshly Squeezed Lemon & Lime Juice 12.00

### Ultimat Martini

Chilled Ultimat Vodka 13.00

### C.E.O. Martini

Chopin Vodka, Extra Olives 13.00

### Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 12.00

### Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 12.00

### Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 12.00

### Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice 12.00

### Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 12.00

### Espresso Martini

Absolut Vanilia Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 13.00

### Mint Julep

Woodford Reserve Bourbon, Fresh Mint 132.00

### 19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 11.00

### Bramble Martini

Hendrick's Gin, Chambord, Freshly Squeezed Lemon Juice 12.00

### New Level Collins

Level Vodka, Freshly Squeezed Lemon Juice, Fresh Mint 13.00

### Daily Bull

Red Bull Energy Drink, Ketel One Citroen, Club Service 12.00

### Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 12.00

### Patrón Pom Margarita

Patrón Tequila, Citrónge, Pomegranate Juice, Freshly Squeezed Lime Juice 13.00

### The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 12.00

## BEVERAGES

Soft Drinks	2.95
Iced Tea	2.95
Root Beer	(Bottle) 2.95
Fresh Lemonade	3.50
Arnold Palmer	3.50
Strawberry Lemonade	3.75
Republic of Tea (Bottled Iced Tea)	4.50
Pellegrino	(16 oz.) 4.50 (33 oz.) 8.50
Panna	(16 oz.) 4.50 (33 oz.) 8.50
Regular or Decaf Coffee	2.95
Hot Tea	2.95
Milk	2.50
Red Bull or Sugar Free Energy Drink	4.75

## APPETIZERS

Trio of Hummus	8.75
Sun-Dried Tomatoes, Kalamata Olives and Hummus	
Calamari	9.95
with Cajun Tartar Sauce	
Spinach Artichoke Dip	10.95
with Grilled Crostini	
Shrimp Cocktail	16.75
Jumbo Lump Crab Cake	14.50
with Beurre Blanc Sauce	
Steak Tartare	14.50
with Toasted Rye Points	
Seared Ahi Tuna Sashimi	13.95
Onion Rings	8.50
Garlic Cheese Bread	8.50

## SOUPS

Soup of the Day	5.50	6.75
Manhattan Clam Chowder	5.50	6.75
Chilled Gazpacho Soup	5.50	6.75
Lobster Bisque Soup	8.00	

## STARTER SALADS

The Grill Mixed Green Salad	6.95
Caesar Salad	7.95
The Grill Chop Salad	8.95
Iceberg Wedge, Tomatoes, Red Onion, Bacon, Crumbled Bleu Cheese and Creamy Bleu Cheese Dressing	
Endive, Spicy Pecans, Romaine	8.95
with Gorgonzola Cheese	
Vine Ripened Tomatoes and Buffalo Mozzarella	11.75
with Fresh Basil	

## SOUP AND SALAD COMBOS

The Grill Chop Salad	10.95
Served with a Small Bowl of Soup	
Iceberg Wedge Salad	12.95
Served with a Small Bowl of Soup	
Grill Half Cobb Salad	12.95
Served with a Small Bowl of Soup	
Chicken Caesar Salad	11.95
Half Caesar Salad and a Small Bowl of Soup	

## MAIN COURSE SALADS

Iceberg Wedge	10.95
Half Head of Iceberg, Tomato, Bacon, Crumbled Bleu Cheese and Vinaigrette Dressing	
Charbroiled Chicken Caesar	12.95
The Grill Cobb Salad	13.95
Grilled Lime Chicken Salad	13.95
Chopped Vegetables, Tossed with Citrus Vinaigrette	
Skirt Steak Salad	17.95
Tossed with Ranch, Topped with Grilled Skirt Steak	
Blackened Salmon Caesar Salad	16.50
Fresh Romaine Hearts, Parmesan Cheese, Tossed with Our Caesar Dressing	
Shrimp Louie	20.50
Five Jumbo Shrimp on a Bed of Mixed Greens, Avocado, Tomato, Egg, 1,000 Island Dressing	

## POTATOES AND SIDES

Mac & Cheese (Side Dish for the Table)	7.50
Blend of Cheddar, Gruyere & Danish Fontina Cheese	
Fried Onions	3.00
French Fried Potatoes	4.00
Lyonnais Potatoes	5.00
Yukon Gold Mashed Potatoes	4.00
Garlic Mashed Potatoes	4.00
Spinach Mashed Potatoes	4.00
Jasmine Rice	5.00

## VEGETABLES

Spinach, Broccoli or Carrots, Steamed	3.00
Spinach, Creamed	4.00
Sauteed Spinach with Garlic	4.50
Sauteed Mushrooms	6.50
Grilled Asparagus	7.50
Grilled Spring Vegetables	8.50
with Balsamic Glaze	

## SPECIALTY SANDWICHES

Served with French Fries, Cole Slaw or Fresh Fruit

Cheeseburger	10.95
8 oz. Certified Angus Beef™ with Lettuce, Tomato, Sliced Onion and Choice of Cheese	

### Double Smoked Bacon

Cheeseburger	12.50
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### Hamburger

8 oz. Certified Angus Beef™ with Lettuce, Tomato and Sliced Onion	9.95
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### Santa Fe Chicken Wrap

Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli	12.95
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### Blackened Chicken Breast

Sandwich	10.75
Sliced Chicken Breast, Lettuce and Tomato with Red Pepper Aioli	

### Tuna Melt

Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese	11.95
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### Reuben Sandwich

Corned Beef, Swiss Cheese, Sauerkraut, 1,000 Island Dressing and Dijon Mustard	11.95
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### Original Beef Dip

Sliced Thin, Dipped in Au Jus, on a French Dip Roll with Hot Mustard Sauce	10.95
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### Tuna Salad Sandwich

Homemade Tuna Salad, Lettuce and Tomato	10.95
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### Cobb Club Sandwich

Chicken Breast, Bacon, Lettuce, Tomato, Avocado, Bleu Cheese, Scallions and Mayo	10.95
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### California Turkey Melt

Grilled with Jack Cheese and Avocado	11.75
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## CHICKEN

Chicken Parmesan	14.50
Served with Angel Hair Pasta, Topped with Mozzarella Cheese	

### Chicken Piccata

with Lemon Butter Caper Sauce	16.95
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### Chicken Quesadilla

Melted Cheddar Cheese, Cilantro, Salsa, Guacamole and Sour Cream	12.95
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### Broiled Boneless Double Breast

of Chicken with Herbs	16.75
with Fresh Fruit and Sliced Tomatoes	

## STEAKS AND CHOPS

Skirt Steak	21.75
A House Specialty, Certified Angus Beef™ Marinated in Citrus Juices, Soy Sauce and Special Seasonings	

### Charbroiled Rib Eye Steak (16 oz.)

Blackened upon Request	29.50
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### Petite Filet Mignon (8 oz.)

with Boef Onions and Bordelaise Sauce	33.75
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### Prime New York Steak Sandwich

12 oz. Steak with Onion Rings on Sourdough Toast	24.75
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## DESSERTS

Fruit Cobbler of the Day	8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream	

### Big Carrot Cake

Six Layers, Sandwiched with Smooth Cream Cheese with Pecans, Cinnamon and Fresh Whipped Cream	8.50
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### “The Grill” Fudge Brownie Pie

Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans	8.00
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### Strawberry Shortcake

Sliced Market Fresh Strawberries on a Homemade Biscuit with Strawberry Sauce and Whipped Cream	8.00
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### Key Lime Pie

Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest	8.00
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### Seasonal Sorbet

with Fresh Strawberries Add 1.00	7.00
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For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You

## STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

## THE GRILL SPECIALS

Salad and Pasta	11.95
A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto	

### Chicken Pot Pie

	14.95
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### Meat Loaf

with Yukon Gold Mashed and Vegetable	14.50
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### Grilled Vegetable Plate

with Jasmine Rice	11.95
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## SEAFOOD

### Fish and Chips

Fresh Texas Catfish, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw

### Blackened Catfish

with Pesto Jasmine Rice, Roasted Red Pepper Relish	14.75
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### Pan-Seared Atlantic Salmon

with Spinach and Shiitake Mushrooms	18.95
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### Pan-Seared Idaho Trout Amandine

with Fresh Lemon Butter Sauce and Vegetable	15.95
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### Jumbo Lump Crab Cake

with Fennel Spring Salad and Beurre Blanc Sauce	19.75
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### Cedar Plank Atlantic Salmon

with BBQ Citrus Glaze (Simply Broiled Upon Request)	19.95
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## PASTA

### Penne Pesto

	14.75
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### Angel Hair Pasta Pomodoro

with Fresh Tomato, Garlic and Basil	13.95
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### Penne Pesto with Chicken

	16.75
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### Grilled Shrimp Pomodoro

with Angel Hair Pasta	19.50
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## BEER LIST

### DRAFT

Samuel Adams Boston Lager	5.50
Miller Lite	5.00
Pilsner Urquell	6.00
Guinness Extra Stout	6.25

Ask for Manager's Special Draft Beers

### BOTTLES

Amstel Light	5.50
Bass Ale	5.50
Heineken	5.50
Corona	5.50
Stella Artois	5.50
Sierra Nevada Pale Ale	5.50
Newcastle Brown Ale	5.50
Budweiser or Bud Light	4.75
Coors Light	4.75
Miller Genuine Draft	4.75
Buckler (Non-Alcoholic)	5.50

Ask your Server for Other Bottled Beer Selections

## LIQUOR LIST

### VODKA

Absolut	Absolut Flavors	Belvedere
Chopin	Finlandia	Grey Goose
Grey Goose L'Orange	Gordon's	
Ketel One	Ketel One Citroen	
Level	Skyy	Skyy Citrus
Smirnoff	Stolichnaya	Stolichnaya Flavors

### GIN

Beefeater	Boodles	Bombay Sapphire
Bombay	Hendrick's	
Tanqueray	Tanqueray No.Ten	

### HANDCRAFTED TEQUILA

Patrón Reposado	Patrón Silver
Sauza Hornitos	Sauza Tres Generaciones
Cuervo La Reserva de la Familia	

Fresh Handmade Mojitos  
Crafted with Bacardi Rums.

Ask Your Bartender